

# “Church Lady” Update



# Reminder: Exempted

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- } 1. **weddings, fellowship meals, or funerals** conducted by a faith-based organization using any building constructed and primarily used for religious worship or education
  
  - } 2. food served at fund-raisers or community events conducted in the building or on the grounds of a faith-based organization, provided that a **certified food manager, or a volunteer trained in a food safety course, trains the food preparation workers in safe food handling practices.**
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# Our Message:

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- } Law says no training required at weddings, funerals and “fellowship meals”
- } MDH has many reports of foodborne outbreaks and suspected outbreaks at weddings and other unregulated meals every year.
- } Why not have trained volunteers at these events too?



# To Train A Few....

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- } There are many established food safety training programs in Minnesota.
- } Links to some of these can be found on the Food Safety Resource Sheet at:  
[www.health.state.mn.us/divs/eh/food/pwdu/fsp/meetings/2011/oct18\\_resources.pdf](http://www.health.state.mn.us/divs/eh/food/pwdu/fsp/meetings/2011/oct18_resources.pdf)



# To Train a Team (1)

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- } Individuals or teams can self-train by purchasing a DVD of the October workshop (contact MDH 651-201-4500)
- } Distribute USDA's *Kitchen Companion* & have your team read the material before watching the video.
  - } Order free copies at: [FSIS.Outreach@fsis.usda.gov](mailto:FSIS.Outreach@fsis.usda.gov)
  - } They will not reply but will send the booklets



# To Train a Team (2)

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- } Watch the video and have a “book club” sort of discussion. If you have a team member who works in a commercial kitchen – such as in a hospital or restaurant – have that person lead the discussion
- } Keep a record of training dates and attendance
- } Refresh training at least every three years (recommendation)



# Where we are now

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- } About 950 DVDs mailed
- } Many DVD-assisted trainings conducted by nurses, nutritionists, local PH, and trained food workers from schools, restaurants, nursing homes, etc.
- } Bill's sponsor expressed his satisfaction
- } Calls continue, and continue to be positive ...



# Points of Confusion:

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1. The “Church Lady” law offers an alternative to licensure. It does not disallow licensure and inspection for those who **prefer to be licensed** and those who **must be licensed**
2. The “Church Lady” law does not impact bake sales or potlucks!





# What can you do?

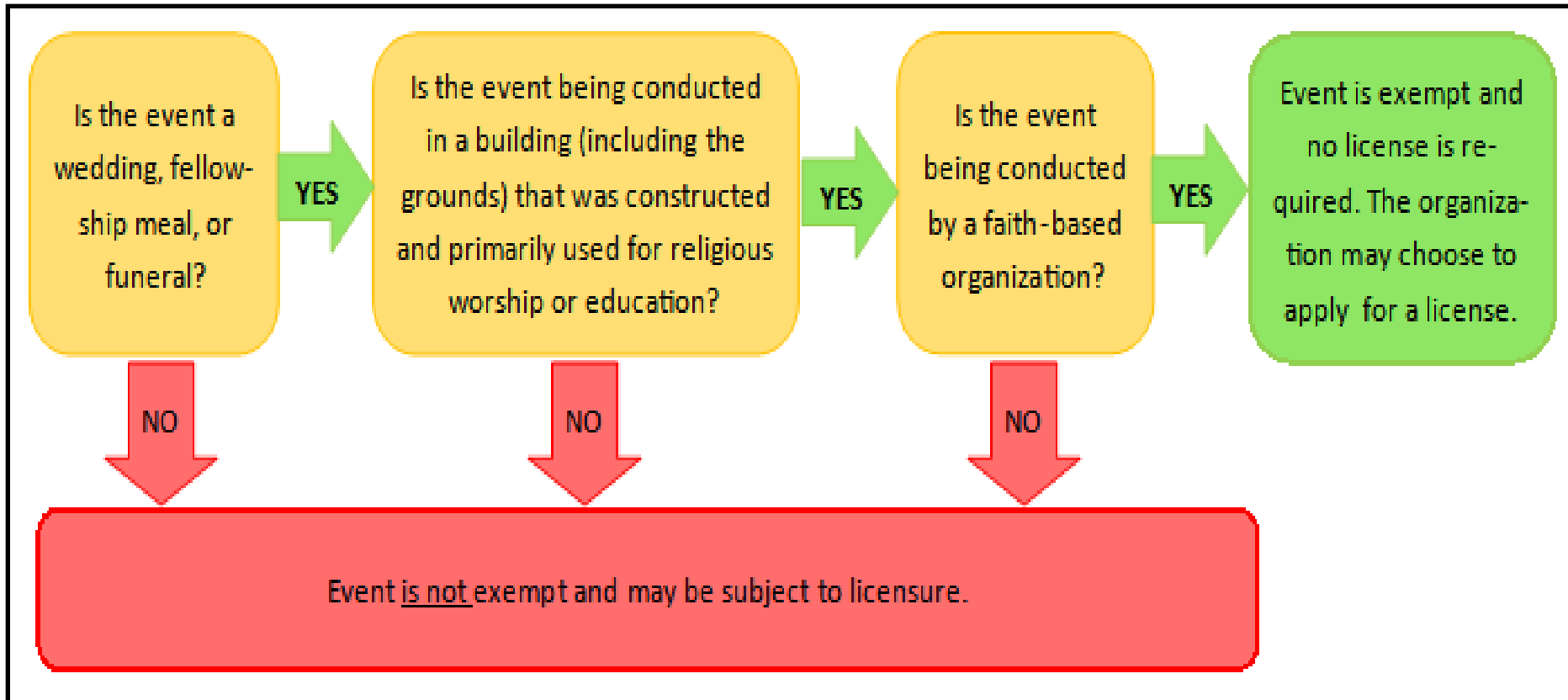
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- } Encourage people to get training from an established provider or self-training with the workshop DVD
- } Help to clarify language of the law using the “Church Lady” guidance document
- } Promote other informational/educational materials related to the new law, and general food safety



# Guidance Document

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# Sample Manual from a MN Church

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- } Kitchen management agreement
- } Kitchen checklist
- } Kitchen condition report
- } Kitchen food safety and sanitation standards
  - } Volunteer health and hygiene
  - } Food safety standards
  - } Kitchen and equipment use, maintenance and cleaning



# Participant Questions and Answers

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## *When exactly should gloves be used in the kitchen?*

- } Gloves should be used - over clean hands - whenever you are handling ready-to-eat foods such as bread, sandwiches, salads or the foods used to prepare them
- } It is important to change them periodically even when doing one task, and to change each time you move from one task to another
- } The main purpose of gloves is not to prevent cross-contamination of meats and veggies but to keep personal germs (fecal matter) out of the food



# Resources

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- } Extension Food Safety website:  
<http://www1.extension.umn.edu/food-safety>
- } MDH Church Lady website:  
<http://www.health.state.mn.us/divs/eh/food/pwdu/fsp/cookcrowd/index.html>
- } Guidance documents
- } Sample kitchen manual
- } Q&A
- } How to self-train using the October DVD
- } How to get free *Kitchen Companions* from FDA

